**Bun Bo Hue**  
  
  
1kg, Pork knuckle  
1kg, Beef shank deboned  
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250g Beef Tendon  
3kg Oxtail/ beef offcuts  
15l Water  
100g White Onion BBQ  
300g Sugar  
100g Salt  
350g Lemongrass stalks smashed  
1pc Pineapple whole peeled   
500g Mam Ruoc Hue  
40g Sate

* Get a pot with boiling Water and blanch the the Oxtail parts and the beef offcuts for approx. 5 min.   
  Once the protein has come out and start to appear, strain the water and rinse the blanched  
  beef parts in the pot until the water becomes clear.
* Put back on medium heat and bring to simmer. Add Meat and the rest of the ingredients except Mam Ruoc and Sate and let it slowly simmer until the meat is soft . Continuously skim the scum off the soup during simmering.
* When the meat is soft, take it out and let it cool down.
* Let the soup still simmer for another 2-3 hours.
* Put the Mam ruoc in a Chinois dip it into the soup and stir with a small ladle into the soup.
* Add the Sate and finish the soup to taste.